

CLAIMS

1.- A process for flavouring corn kernels, specifically corn kernels intended for human consumption, characterized in that the following operational steps are established therein:

- 5 - A predetermined amount of water, in accordance with the amount of corn kernels to be treated, is introduced in a container with a suitable capacity, and sodium chloride is incorporated to the foregoing, also in a suitable amount, so as to obtain hypersaturated brine.
- 10 - Corn kernels are introduced in the container after obtaining the brine.
- The corn is kept in the brine for a time comprised between 8 and 20 hours at room temperature and under atmospheric pressure.
- 15 - Then a corn drying step is carried out, after it is taken out of said container, by means of spreading it out on perforated trays and applying hot air for a time comprised between 1 to 2 hours until the corn kernels recover their original moisture level.
- 20 - The corn kernels are subjected to a surface coating with a fixing agent for foods, such as food-grade shellac and flavouring agents for example.
- The product is packaged.

25 2.- A process for flavouring corn kernels according to claim 1, characterized in that the water-sodium chloride mixture can be subjected to a stirring step to facilitate obtaining brine.

30 3.- A process for flavouring corn kernels according to claim 1, characterized in that the step of keeping the corn in the brine can be carried out under pressure and/or at a temperature substantially higher than room temperature in order to shorten the time of said step.

4.- A process for flavouring corn kernels according to

claim 1, characterized in that any food flavour can be incorporated to the corn either in the corn swelling step or in the drying step.